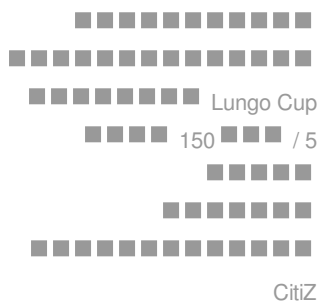


L'AMANDINE CAFÉ

🕒 15 min. 🍷 Medium

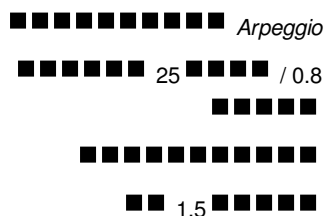
MATERIALS

Blender/Mixer
 Lungo Cup (150 ML/5 Oz)
 Saucepan
 CitiZ Lungo



INGREDIENTS

Capsule Of *Arpeggio* Grand Cru
 25 G / 0.8 Oz Of Chestnut Puree
 Pinch Of Almond Shavings
 4 Cl / 1.5 Oz Of Milk
 5 Cl / 1.7 Oz Of Almond Syrup
 10 Cl / 3.5 Oz Of Cream



- Mix the cream with the chestnut puree until you have a chantilly smooth texture
- Heat the milk and mix it with the almond syrup
- Prepare the Capsule of *Arpeggio* Grand Cru in lungo (110 ml / 4 oz) and add the flavored milk
- Cover the mixture with the prepared chantilly cream
- To decorate your beverage, lightly grill the almond shavings and sprinkle them on the cream

